## **Grains/Breads Requirement for Child Care Food Program**

Revised Exhibit A – Grains/Breads Requirements<sup>1, 2</sup>

| GROUP A   | Minimum Serving Size for GROUP A                           |
|---|--|
|   |  |
| <ul> <li>Bread type coating</li> <li>Bread sticks (hard)</li> <li>Croutons</li> <li>Pretzels (hard)</li> </ul>      | 1 serving = 22 gm or 0.8 oz<br>½ serving = 11 gm or 0.4 oz |
| <ul> <li>Bread sticks (hard)</li> <li>Chow mein noodles</li> <li>Pretzels (hard)</li> <li>Stuffing (dry)</li> </ul> | 72 Serving = 11 gm or 0.4 02                               |
| 0 ( ),  |  |
| Savory Crackers (saltines and snack crackers)  Note: weights apply to bread in                                      |  |
| stuffing.   |  |
| GROUP B   | Minimum Serving Size for GROUP B                           |
| Bagels     Pita bread   | 1 serving = 28 gm or 1.0 oz                                |
| Batter type coating     Pizza crust   | $\frac{1}{2}$ serving = 14 gm or 0.5 oz                    |
| Biscuits     Pretzels (soft)  |  |
| Breads (sliced, French, Italian)     Rolls  |  |
| Buns (hamburger and hot dog)       Tortillas  |  |
| Egg roll skins     Tortilla chips   |  |
| English muffins     Taco shells   |  |
| GROUP C   | Minimum Serving Size for GROUP C                           |
| Cornbread   | 1 serving = 34 gm or 1.2 oz                                |
| Corn muffins  | $\frac{1}{2}$ serving = 17 gm or 0.6 oz                    |
| Croissants  |  |
| Pancakes  |  |
| Waffles   |  |
| GROUP D   | Minimum Serving for GROUP D                                |
| Muffins (all, except corn)  | 1 serving = 55 gm or 2.0 oz                                |
|   | ½ serving = 28 gm or 1.0 oz                                |
| GROUP E   | Minimum Serving for GROUP E                                |
| French toast  | 1 serving = 69 gm or 2.4 oz                                |
|   | ½ serving = 35 gm or 1.2 oz                                |
| GROUP F/G   | Minimum Serving for GROUP F/G                              |
| Grain-based desserts are not creditable.  |  |
|   |  |
| GROUP H   | Minimum Serving for GROUP H                                |
| Cereal Grains (barley,     Noodles (all varieties)  | 1 serving = $\frac{1}{2}$ cup cooked or                    |
| quinoa, etc)  • Pasta (all shapes)  | 1 ounce (28 g) dry   |
| Breakfast cereals (cooked) <sup>3</sup> • Ravioli (noodle only)   |  |
| Bulgur or cracked wheat     Rice (white or brown)   |  |
| Macaroni (all shapes)   |  |
| GROUP I   | Minimum Serving for GROUP I                                |
| Ready to eat breakfast cereal (cold, dry)   | 1 serving = 3/4 cup for children ages 6-18                 |
|   | 1 serving = 1/3 cup for children ages 3-5                  |
|   | 1 serving = 1/4 cup for children ages 1-2                  |
|   |  |
|   |  |

- 1. The following foods must be whole grain, whole grain-rich, or enriched.
- 2. Some of the following foods or their toppings/extras (such as cream cheese, syrup, etc.) may contain more sugar, salt and/or fat than others. This should be a consideration when deciding how often to serve them.
- 3. Breakfast cereals are traditionally served as a breakfast item but may be served in meals other than breakfast. Cereals must contain no more than 6 grams of sugar per dry ounce and must be whole-grain, whole grain-rich, or enriched or fortified cereal. Refer to Florida WIC-Approved Cereal List.

Note: Cornmeal and corn flour and products using cornmeal and corn flour such as arepa, tortillas, tortilla chips, taco shells, cornbread, and corn muffins must be whole-grain, whole-grain rich, or enriched.